

Banana Cafe & Piano Bar Catering Menu

Piononitos

Small, sweet plantain timbales, stuffed with picadillo (well seasoned ground beef and ground pork cooked in a creole sauce with capers, olives and raisins) topped with monterey jack and cheddar cheese.

60 pieces @ \$100.00

Carne Fria

Traditional Cuban cold meat roll made of ground beef and pork loin cooked in a delicate seasoned beef broth. Served at room temperature.

60 pieces @ \$120.00

Fried Yuca

Fried cassava served with mojo criollo dipping sauce

60 pieces @ \$90.00

Tortilla de Platano

Sweet plantain omelette made with sweet peas and red peppers. Served at room temperature.

60 pieces @ \$90.00

Chicharrones de Pollo

A Chicken Cracklings @ YA traditional Puerto Rican dish.
Small pieces of chicken that are crispy on the outside
but moist and tender inside
60 pieces @ \$120.00

Pechuga de Pollo Rellena de Platano Maduro

Medallions of chicken breast stuffed with ripe
plantains and cheese, glazed with a delicate ginger
mango sauce
60 pieces @ \$120.00

Congri

Black beans and white rice, blended. A typical Cuban
dish
\$3.50 per person

Paella Valenciana

Saffron rice cooked with shrimp, scallops, squid,
mussels, chicken, spanish sausage and spanish herbs
\$16.95 per person

Ceviche stuffed Cherry Tomatoes

Fresh flounder marinated in citrus juices, chopped
jalapeno peppers, ginger, onion and cilantro, stuffed
into cherry tomatoes
60 pieces @ \$90.00

Arroz con Gandules

Puerto Rican style-yellow rice with pidgeon peas, seasoned with spanish sausage, smoked ham, chili peppers and cilantro

\$3.50 per person

Arroz con Pollo Cuban Style

Famous Cuban Chicken and rice dish cooked with green peas and pientos in a saffron broth

\$12.95 per person

Pincho de Pollo

Marinated chicken breasts skewered with peppers and onions and slow roasted in their own juices

60 pieces @ \$140.00

Pincho de Carne

Beef marinated in our special seasoning blend, skewered with onions and peppers cooked in a rich beef broth

60 pieces @\$140.00

Cuban Canapes

Cilantro, garlic, red pepper and cuban herbs and spices pureed with pecans, parmesan cheese and lime juice. Served on toasted rounds
60 pieces @\$90.00

Empanadas

Our own recipe of beef or chicken mini fried meat turnovers
60 pieces @ \$120.00